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(54) Title: A MIXED PROCESS AND SYSTEM FOR PREPARING A LIQUID OAT BASE OR DRINK FROM AN OAT DERIVED
MATERIAL

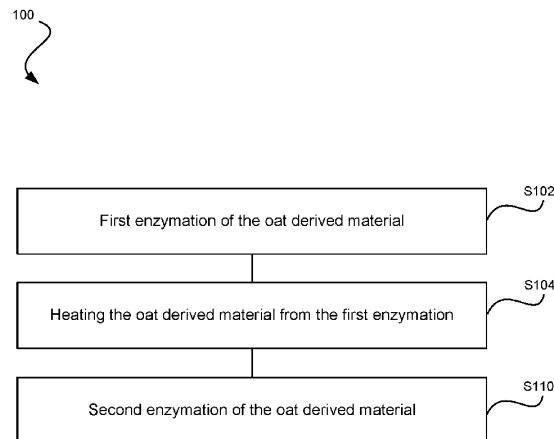


Fig. 1A

(57) Abstract: The invention relates to a process (100) for preparing a liquid oat base or drink from an oat derived material. The process comprises a first enzymation (S102) of the oat derived material, heating (S104) the oat derived material from the first enzymation to terminate the enzymation thereof, a second enzymation (S110) of the oat derived material from the heating. One of the first or second enzymation (S102, S110) comprises filling (S118) a first enzymation tank with the oat derived material and enzymes, enzymating (S120) the oat derived material in the first enzymation tank, filling (S122) a second enzymation tank with the oat derived material and enzymes, the second enzymation tank being fluidly connected in parallel with the first enzymation tank, enzymating (S124) the oat derived material in the second enzymation tank, and producing (S126) a continuous flow of enzymised oat derived material by alternately emptying the first and second enzymation tanks. The other of the first or second enzymation (S102, S110) comprises,

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simultaneously feeding (S128) an enzymation section with the oat derived material and enzymes, enzymating (S130) the oat derived material in the enzymation section, and outputting (S132) a flow of enzymated oat derived material from the enzymation section. The invention also relates to a system (200) for preparing a liquid oat base or drink from an oat derived material (204).